

# MENU

## BREAD AND FRUIT

### FRESH FRUIT BOWL

*fresh seasonal fruit with plain yoghurt, homemade granola and honey*

### CORN PANCAKES 3 pcs

*made with flour and corn, served with strawberries, maple syrup or honey.*

### WAFFLES

*Homemade mix , served with red fruits and whipped cream*

## EGGS

### YOUR CHOICE 3 pcs

*Three scrambled eggs with ham or mushrooms or mexican style or seasoned pork sausage*

### ALBAÑIL 3 pcs

*Three scrambled eggs mixed with mexican red sauce or green sauce*

### DIVORCED EGGS 2 pcs

*Two sunny side up eggs covered with red and green sauce*

### RANCHEROS 2 pcs

*Two sunny side up eggs covered with mexican style sauce served on a fried tortilla*

### OAXAQUEÑOS 3 pcs

*Three scrambled eggs in tomato broth, some fresh cheese, avocado and epazote herb*

### MOTULEÑOS 2 pcs

*Two fried eggs served on a fried corn tortilla, covered with peas, fried sweet plantain and ham in a tomato sauce.*

### OMELETTE 3 pcs

*Three eggs, filled with ham and cheese, and beans as a sidedish*

### POBLANO OMELETTE 3 pcs

*Three eggs, stuffed with corn, poblano chile strips, cream and panela cheese*

## TACOS

### HANGER STEAK TACOS 3 pcs

*Hanger steak slices, mashed avocado and chambray onions*

### CHAMORRO TACOS 3 pcs

*16 hour baked chamorro, beans and jalapeños*

### SALTED BEEF - CECINA TACOS 3 pcs

*Salted beef - cecina, mashed avocado and chambray onions*

## PACKAGE

*upgrade your breakfast + \$ to any dish of your choice  
Includes: 1 cup of regular coffee, Juice or fruit*

## FROM OUR COMAL

### SQUASH BLOSSOMS QUESADILLA 2 pcs

*Grilled corn tortilla with Oaxaca cheese, squash blossoms and corn.*

### MUSHROOMS QUESADILLA 2 pcs

*Grilled corn tortilla with Oaxaca cheese, huitlacoche, mushrooms and epazote.*

### TINGA QUESADILLA 2 pcs

*Shredded chicken in a tomato and chipotle pepper sauce*

### TLALES QUESADILLA 2 pcs

*Grilled corn tortilla with Oaxaca Cheese and y tlales*

### MEMELAS 2 pcs

*Tasty oval shaped corn masa stuffed with beans, covered with red or green mexican sauce, cheese and onions.*

*\* SAUSAGE \*EGG\*HANGER STEAK +*

*\*SALTED BEEF - CECINA + (100 GR)*

## CLASSICS

### CHILAQUILES

*RED/ GREEN/ PASILLA*

*Fried tortillas covered with red, green or pasilla sauce, garnished with cream and julienne onions.*

*\*chicken \* seasoned sausage\*egg +*

*\*Hanger steak\* Salted Beef - Cecina +*

### ENFRIJOLADAS 3 pcs

*Three rolled corn tortillas filled with panela cheese, covered with a creamy bean sauce, and garnished with roasted avocado, cream and julienne onions*

*\*chicken \* seasoned sausage \*egg +*

*\*Hanger steak \*Salted beef - cecina+*

### ENCHILADAS 3 pcs

*Three rolled corn tortillas covered with green, red, pasilla or swiss sauce, filled with panela cheese, and garnished with cream and julienne onions .*

*\*chicken\* seasoned sausage \*egg +*

*\*Hanger steak \*Salted beef - cecina+*

### ENMOLADAS/EMPIPIANADAS 3 pcs

*Three rolled corn tortillas covered with our homemade mole poblano, red or green pipian sauce, filled with panela cheese, garnished with cream and onions*

*\*chicken\* seasoned sausage\*egg*

*\*Hanger steak \*Salted beef - cecina*

### AVOCADO TOAST

*Toasted artisan bread, avocado hummus, roasted avocado, cucumber and spinach.*

## MAIN COURSE

### SALTED BEEF-CECINA (250 grs)

*Salted beef, creamy beans, two mole enchiladas, chambray onions, nopal and guacamole*

### HANGER STEAK (250 grs)

*Hanger steak, creamy beans, two mole enchiladas, chambray onions, nopal and guacamole*

### GRILLED CHICKEN BREAST (250 grs)

*Grilled chicken breast, green salad and homemade beans*